



## Technical sheet

### COMPANY

The love for the land, for wine has accompanied the Fornaro family for generations. In 2020, Ciro Fornaro, created his two-hectare company. His desire: to produce a niche and superior quality wine, capable of distinguishing itself for its purity from the products of large industry.

### DENOMINATION

Typical geographical indication of Puglia

### TYPE

Red wine

### GRAPE VARIETY

Primitivo 100%

### AREA

Italy: Grottaglie (TA)- Puglia.

### TYPE OF SOIL

Clay

### VINEYARD

Espalier five years

### HARVEST 2024

Mechanized mid-September

From the vineyard to the cellar, winemaking is a journey of transformation. We start by pressing the grapes at low pressure so as not to stress the fruit which releases the must.

Yeast-driven fermentation converts sugars into alcohol. After racking, the wine rests for approximately 6-8 months in steel barrels at a constant and controlled temperature for refinement. Finally it is bottled and left to rest for another 6-8 months, ready to reveal all its secrets to those who taste it.

### CHARACTERISTIC

Intense ruby red colour, aroma of currants and mineral hints. The initial sour taste, linked to the strong polyphenolic extraction induced by the suffering of the vine on the clayey.

### PAIRINGS

Roast meat and medium-aged cheeses. Ideal when combined with the great recipes of the Mediterranean tradition.

### SERVING TEMPERATURE

16- 18 ° C

### ALCOHOL CONTENT

14.5% vol

### BOTTLE

750 ml





**FORNARO**

AZIENDA AGRICOLA

*Grottaglie*



*Miero*

PRIMITIVO

2024

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INDICAZIONE GEOGRAFICA TIPICA

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Indicazione Geografica Tipica - Puglia  
**PRIMITIVO**  
Vendemmia, Haevwst, R colte  
2024

VINO ROSSO  
RED WINE, VIN ROUGE

PRODOTTO IN ITALIA  
PRODUCT OF ITALY  
PRODUIT EN ITALY

"Vitigno cresciuto su un terreno nella citt  di Grottaglie.  
I nutrienti argillosi e la presenza di tanniti regalano al vino  
corposit  ed una pigmentazione molto intensa".  
*EN "Grape variety grown on land in the town of Grottaglie.  
The clay nutrients and the presence of tannites give  
the wine body and very intense pigmentation".*  
*FR "Vigne cultiv e sur un terrain de la ville de Grottaglie.  
Les nutriments argileux et la pr sence de tanins  
conf rent au vin du corps et une pigmentation tr s intense".*

Valori nutrizionali e ingredienti,  
*Nutritional info and ingredients*  
*Informations nutritionnelles et ingr dients*



Energia, Energy, Energie  
PER FOR PER 100 ML  
348 KJ/83 kcal

IMBOTTIGLIATO IN ATMOSFERA PROTETTIVA  
BOTTLED IN A PROTECTIVE ATMOSPHERE  
MIS EN BOUTEILLE SOUS ATMOSPHERE

ALLERGENI - ALLERGENS - ALLERG NES

CONTIENE SOLFITI  
CONTAINS SULPHITES  
CONTIENT DES SULFITES

CONSUMO RESPONSABILE  
DRINK RESPONSIBLY  
CONSOMMATION RESPONSABLE



INDICAZIONE  
DI RACCOLTA  
*Sustainability*  
*Durabilit *

**BOTTIGLIA**  
*Bottle, Bouteille*



**GL**  
VETRO  
*Glass*  
*Verre*

**TAPPO**  
*Cap, Bouchon*



**FOR**  
SUGHERO  
*Cork*  
*Li ge*

**CAPSULA**  
*Capsule*



**C/PVC**  
PLASTICA  
*Plastic*  
*Plastique*

CONTROLLA  
LE DISPOSIZIONI  
DEL TUO COMUNE  
*CHECK THE REGULATIONS*  
*OF YOUR MUNICIPALITY*  
*V RIFIEZ LES DISPOSITION*  
*DE VOTRE MUNICIPALIT *

**14,5 % Vol**  
**750 ml e**

Imbottigliato da:  
*Bottled by: / Mis en bouteille:*

Per conto di:  
*For the farm:*  
Pour la ferme:

da IT-4363/TA  
San Marzano di Giuseppe (TA) - ITALIA  
Azienda Agricola Fornaro Ciro  
via Martiri di via Fani n.1 - Grottaglie (TA)  
ITALIA  
[www.miero.it](http://www.miero.it)